

OYSTER

Freshly shucked on ice with eschalot, chive, pinot grigio vinegar

Sydney Rock	6.5 per piece
Pacific	6.5 per piece

CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn	32 48
Crab	32 48
Moreton Bay bug	38 60

CRUSTACEAN PLATTER

Served chilled in the shell with mayonnaise, cocktail sauce, lemon

Oyster, crab, Moreton Bay bug, scampi, prawn, marron	185
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APPETISER

Twice cooked goat cheese souffle, poached quince, parmesan, chervil, red vein sorrel	28
Fremantle octopus, feta cream, kalamata olive, pickled eschalot, lemon puree	30
Cauliflower soup, prawn ceviche, parisienne lemon thyme gnocchi, nasturtium	30
Raw salmon, ponzu dressing, black radish, yuzu aioli, sesame, nori cracker, roe	30
Cured kingfish, cucumber & apple salsa, buttermilk dressing, shiso cucumber salt, tobiko roe	32
Black Angus beef carpaccio, truffle dressing, caper, rocket, parmesan, aioli	31
Braised lamb breast, pickled grape, preserved lemon yogurt, pomegranate dressing	32
Grilled queensland prawn, salt cod agnolotti, romesco sauce, gremolata	33

SALAD

Burrata, charred radicchio, pickled raisin, citrus dressing, lemon balm	26
Baby cos, red velvet, nashi pear, salted almond, manchego, Pedro Ximenez dressing	26

MAIN COURSE

Carnaroli risotto, fontina, oyster mushroom, beetroot, porcini mushroom crumb, parsley oil	39
Salt baked celeriac, black garlic cream, apple, truffle vinaigrette, watercress	39
Pork belly, brussel sprout, miso persimmon puree, bacon, apple balsamic dressing	40
Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt, radish sprout	42
Humpty Doo barramundi, leek, caper lemon burnt butter, sea herb	40
Grilled swordfish, citrus braised fennel, fennel puree, blood orange dressing	45
Roasted duck breast, confit leg, braised red cabbage, blackberry, radicchio, jus	45
John Dory, roast chicken sauce, oyster mushroom, fresh pea, parsley oil	45
Beef tenderloin, jerusalem artichoke, confit onion, pepper berry jus	47

BREAD

Sourdough roll, Pepe Saya butter	5
Plain naan	5
Garlic naan	5
Spiced caramelised onion naan	6
Goat cheese spinach naan	7

SIDE

Creamed potato	12
Fries	10
Rocket, cos, snow pea leaf, pomegranate, ricotta	16
Seasonal leaves, herbs, olive oil, verjuice	14
Broccoli, bean, cauliflower blossom, herb butter	15

Plant based menu available on request

Whilst every effort is taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free
1.5% credit card surcharge applies - 10% surcharge applies on all Sundays - 15% Surcharge applies on all Public Holidays